BIBLIOGRAPHY

Achaya, K.T. Indian food: a historical companion. Oxford University Press, Delhi;1994

Amira, F. (2009). *The role of local food in Maldives tourism: a focus on promotion and economic development* (Doctoral dissertation, Auckland University of Technology).

Arora, K (1992), Theory of Cookery

Avieli, N. (2013). What is 'Local Food?'Dynamic culinary heritage in the World Heritage Site of Hoi An, Vietnam. *Journal of Heritage Tourism*, *8*(2-3), 120-132.

Bessière, J. (1998). Local development and heritage: traditional food and cuisine as tourist attractions in rural areas. *Sociologiaruralis*, *38*(1), 21-34.

Bessière, J. (1998). Local development and heritage: traditional food and cuisine as tourist attractions in rural areas. *Sociologiaruralis*, *38*(1), 21-34.

Bessière, J. (2013). 'Heritagisation', a challenge for tourism promotion and regional development: an example of food heritage. *Journal of Heritage Tourism*, *8*(4), 275-291.

Burrow, T. and Emeneau, M.B. A Dravidian etymological dictionary. Clarendon Press,Oxford; 1961

Carlin, J. M. (1998).Reading about Food and Culinary History. *Topics in Clinical Nutrition*, *13*(3), 11-19.

Cohen, E., &Avieli, N. (2004). Food in tourism: Attraction and impediment.*Annals of tourism Research*, *31*(4), 755-778.

Cusack, I. (2000). African cuisines: Recipes for nationbuilding?. *Journal of African Cultural Studies*, *13*(2), 207-225.

Fernandes, C. (2011). Cultural planning and creative tourism in an emerging tourist destination. *International journal of management cases*, *13*(3), 629-636.

Fischler, C. (1988). Food, self and identity. *Social science information*, *27*(2), 275-292.

Foskett, D., &Paskins, P. (2011). *The theory of hospitality and catering for levels 3 and 4*.Hodder Education Group.

Fuller, D. Q. (2005). Ceramics, seeds and culinary change in prehistoric India. *Antiquity*, *79*(306), 761-777.

Fuller, D. Q. (2005).Ceramics, seeds and culinary change in prehistoric India. *Antiquity*, *79*(306), 761-777.

Goyal, M., & Sharma, S. K. (2009).Traditional wisdom and value addition prospects of arid foods of desert region of North West India. *Indian J TraditKnowl*, *8*, 381-385.

Guy, K. M. (2010). Culinary connections and colonial memories in France and Algeria. *Food and History*, *8*(1), 219-236.

Gyimóthy, S., &Mykletun, R. J. (2009). Scary food: Commodifying culinary heritage as meal adventures in tourism. *Journal of Vacation Marketing*,*15*(3), 259-273.

Henderson, J. C. (2010). Cooked food hawking and its management: the case of Singapore. *Tourism Review International*, *14*(4), 201-213.

Hillel, D., Belhassen, Y., & Shani, A. (2013). What makes a gastronomic destination attractive? Evidence from the Israeli Negev. *Tourism Management*, *36*, 200-209.

Holtzman, J. D. (2006). Food and memory. *Annu. Rev. Anthropol.*, *35*, 361-378.

Horng, J. S., & Tsai, C. T. S. (2010). Government websites for promoting East Asian culinary tourism: A cross-national analysis. *Tourism Management*, *31*(1), 74-85.

Katz, S. H. (1990). An evolutionary theory of cuisine. *Human Nature*, *1*(3), 233-259.

Kim, Y. G., Eves, A., &Scarles, C. (2009).Building a model of local food consumption on trips and holidays: A grounded theory approach.*International Journal of Hospitality Management*, *28*(3), 423-431.

Krishnaswamy, K. (2008). Traditional Indian spices and their health significance. *Asia Pacific journal of clinical nutrition*, *17*(S1), 265-268.

Krishnaswamy, K. (2008). Traditional Indian spices and their health significance. *Asia Pacific journal of clinical nutrition*, *17*(S1), 265-268.

Long, L. M. (Ed.). (2004). *Culinary tourism*. Lexington: University Press of Kentucky.

Mackenzie, N., &Knipe, S. (2006). Research dilemmas: Paradigms, methods and methodology. *Issues in educational research*, *16*(2), 193-205.

Mannur, A. (2008). Culinary fictions: Immigrant foodways and race in Indian American literature. *Asian American Studies after Critical Mass*, 56-70.

Mannur, A. (2008). Culinary fictions: Immigrant foodways and race in Indian American literature. *Asian American Studies after Critical Mass*, 56-70.

Mohanram, R. (2011). Gastronomia Anglo-India: Culinary jottings in the age of famine. *Continuum*, *25*(5), 767-778.

Montanari, A., & Staniscia, B. (2009). Culinary tourism as a tool for regional re-equilibrium. *European Planning Studies*, *17*(10), 1463-1483.

Negra, D. (2002). Ethnic food fetishism, whiteness, and nostalgia in recent film and television. *Velvet Light Trap*, (50), 62.

Pilcher, J. M. (1996). Tamales or timbales: Cuisine and the formation of Mexican national identity, 1821–1911. *The Americas*, *53*(02), 193-216.

Ramli, A., Zahari, M. M., Ishak, N., & Sharif, M. M. (2013).Food heritage and nation food identity formation. *Hospitality and Tourism: Synergizing Creativity and Innovation in Research*, *407*.

Reynolds, P. C. (1993). Food and tourism: towards an understanding of sustainable culture. *Journal of Sustainable Tourism*, *1*(1), 48-54.

Reynolds, P., Cooper, C. P., & Lockwood, A. (1994).Culinary heritage in the face of tourism. *Progress in tourism, recreation and hospitality management. Volume 6.*, 189-194.

Ritchie, J. R., & Hudson, S. (2009). Understanding and meeting the challenges of consumer/tourist experience research. *International Journal of Tourism Research*, *11*(2), 111-126.

Roy, P. (2002). Reading communities and culinary communities: The gastropoetics of the South Asian diaspora. *positions: east asia cultures critique*, *10*(2), 471-502.

Rozin, E., &Rozin, P. (1981).Culinary themes and variations. *Natural History*, *90*(2), 6-14.

Rozin, E., &Rozin, P. (1981).Culinary themes and variations. *Natural History*, *90*(2), 6-14.

Sarkar, P., Dhumal, C., Panigrahi, S. S., &Choudhary, R. (2015).Traditional and ayurvedic foods of Indian origin. *Journal of Ethnic Foods*, *2*(3), 97-109.

Sen, C.T. Food culture in India. Greenwood Publishing Group, Santa Barbara; 2004

Sengupta, J. (2010). Nation on a platter: The culture and politics of food and cuisine in colonial Bengal. *Modern Asian Studies*, *44*(01), 81-98.

Sharma, A. (2015). Exploring Heritage of a Hill State-Himachal Pradesh, in India. *Almatourism-Journal of Tourism, Culture and Territorial Development*,*6*(12), 35-62.

Shenoy, S. S. (2005). *FOOD TOURISM AND THE CULINARY TOURIST _ A Thesis Presented to the Graduate School of* (Doctoral dissertation, Clemson University).

Singh, R. K., Pretty, J., & Pilgrim, S. (2010). Traditional knowledge and biocultural diversity: learning from tribal communities for sustainable development in northeast India. *Journal of Environmental Planning and Management*, *53*(4), 511-533.

Staples of Indian Cuisine retrieved Oct 2, 2016 from http://www.newworldencyclopedia.org/entry/Indian_cuisine

Strauss, A., & Corbin, J. (1990). *Basics of qualitative research* (Vol. 15). Newbury Park, CA: Sage.

Tamang, J. P., Okumiya, K., &Kosaka, Y. (2010).Cultural adaptation of the Himalayan ethnic foods with special reference to Sikkim, Arunachal Pradesh and Ladakh.

Teddlie, C., &Tashakkori, A. (2003). Major issues and controveriesinthe use of mixed methods in the social and behvioral sciences. *Handbook of mixed methods in social & behavioral research*, 3-50.

Timothy, D. J., & Ron, A. S. (2013). 15 Heritage cuisines, regional identity and sustainable tourism. *Sustainable culinary systems: Local foods, innovation, and tourism & hospitality*, 275.

Timothy, D. J., & Ron, A. S. (2013). 15 Heritage cuisines, regional identity and sustainable tourism. *Sustainable culinary systems: Local foods, innovation, and tourism & hospitality*, 275.

Van Westering, J. (1999). Heritage and gastronomy: The pursuits of the 'new tourist'. *International Journal of Heritage Studies*, *5*(2), 75-81.

Veal, A. J. (2011). Leisure participation patterns and gender: the survey evidence on Australian adults. *Annals of Leisure research*, *14*(2-3), 120-142.

Yamazaki, K., Shimada, K., Shibukawa, S., & Shimomura, M. (2003). Cookery and its Theory. *Dobunsyoin, Tokyo*, 522-523.